

Amendments to the Specification:

Amend paragraph [0001] as follows:

[0001] The present invention relates to a presentation board for ~~brine~~ freezing of meat products such as fish, pork, beef, and poultry in brine. The presentation board in the present invention allows an efficient ~~heat~~ heat transfer between the meat products and the cooled brine for freezing.

Amend paragraph [0019] as follows:

[0019] In a preferred embodiment, the meat product so packaged is frozen by a ~~TruFresh®~~ TRUFRESH® freezing process.

Amend paragraph [0029] as follows:

[0029] Fig. 9 shows a presentation board in the form and shape of a ~~TruFresh®~~ TRUFRESH® logo.

Amend paragraph [0036] as follows:

[0036] Also in an additional embodiment, the presentation board may be carved in the form and shape of a logo, e.g. the ~~TruFresh®~~ TRUFRESH® logo as shown in Figure 9.

Amend paragraph [0038] as follows:

[0038] After the meat product package is vacuum sealed, the package is ready to be frozen. While the present invention may be suitable for any conventional freezing method, a brine freezing process is preferred, and most preferably, the present meat product package is frozen

using the “cooled-brine methods” (~~TruFresh®~~) disclosed in U.S. Pat. Nos. 4,601,909; 4,654,217; 4,657,768; 4,689,963; 4,743,343; 4,840,034; 4,840,035 and 5,001,047, the contents of which are incorporated herein by reference in their entireties. As described therein, these cooled-brine methods, unlike conventional freezing methods, advantageously maintain the freshness or tastiness of the meat by maintaining maximum cellular integrity of the meat tissue and minimizing the number of ruptured cells during the freezing process.

Amend paragraph [0039] as follows:

[0039] Although brine solutions of various compositions, as disclosed in the aforementioned cooled-brine method patents may be used, at least about 0.005% by weight of cruciferous oil is preferably included in the brine. Preferably, about 0.005% to 0.018% by weight of cruciferous oil such as rapeseed oil should be used. Alternatively, the amount of cruciferous oil may be selected such that a maximum amount of the oil is dissolved in the brine. Presently preferred brine composition include, by weight, ~~but~~ about 43.18% water, about 44.06% propylene glycol, about 12.75% calcium chloride, and about 0.01% rapeseed oil. The temperature of the brine should be between about -22 ° and -46 ° F, and preferably between about -37 ° and -41 ° F.